BE5304001

EN User manual

perfekt in form und funktion

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CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.
When contacting Service, ensure that you have the following data available.
The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

1.1 Children and vulnerable people safety

⚠ **WARNING!**
Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

1.2 General Safety

- Only a qualified person must install this appliance and replace the cable.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Do not use a steam cleaner to clean the appliance.
- Before maintenance cut the power supply.

- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Only use the core temperature sensor recommended for this appliance.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the supply cord is damaged, it must be replaced by the manufacturer, an authorized Service or similarly qualified persons in order to avoid a hazard.
- The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

2. ⚠ SAFETY INSTRUCTIONS

2.1 Installation

⚠ **WARNING!**
Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.
- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.

Electrical connection

⚠ **WARNING!**
Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shockproof socket.

- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.

2.2 Use

WARNING!
Risk of injury, burns or electric shock or explosion.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Be careful when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use the appliance as a work surface or as a storage surface.
- Always keep the appliance door closed when the appliance is in operation.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

WARNING!
Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:

  – do not put ovenware or other objects in the appliance directly on the bottom.

  – do not put aluminium foil directly on the bottom of the appliance.

  – do not put water directly into the hot appliance.

  – do not keep moist dishes and food in the appliance after you finish the cooking.

  – be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.

2.3 Care and Cleaning

WARNING!
Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.

- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

WARNING!
Risk of electrical shock.

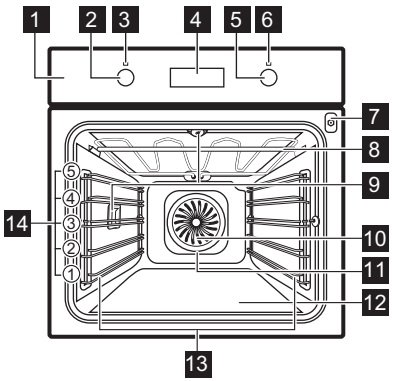
- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

2.5 Disposal

WARNING!
Risk of injury or suffocation.

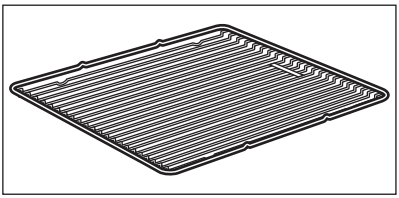
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.
- Remove the door catch to prevent children and pets to get closed in the appliance.

3. PRODUCT DESCRIPTION

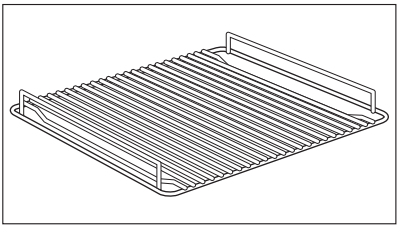


1 Control panel
2 Knob for the oven functions
3 Power lamp / symbol
4 Electronic programmer
5 Knob for the temperature
6 Temperature lamp / symbol / indicator
7 Socket for the core temperature sensor
8 Heating element
9 Lamp
10 Fan
11 Rear wall heating element
12 Bottom heat
13 Shelf support, removable
14 Shelf positions

3.1 Accessories



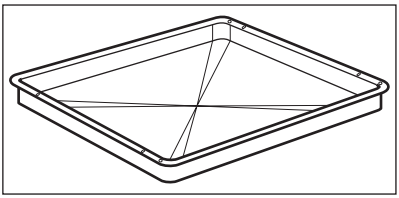
Nonstick wire shelf
For cookware, cake tins, roasts.



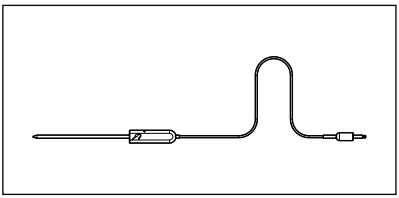
Trivet

- For roasting and grilling.

Use the trivet only with the Grill- / roasting pan.



Grill- / Roasting pan
To bake and roast or as a pan to collect fat.



Core temperature sensor
To measure how far the food is cooked.

4. BEFORE FIRST USE

WARNING!
Refer to the Safety chapters.

4.1 Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

4.2 Setting the time

After the first connection to the mains, all symbols in the display are on for some seconds. For the subsequent few seconds the display shows the software version.
After the software version goes off, the display shows **hr** and "**12:00**". "**12**" flashes.

1. Press + or — to set the current hour.
2. Press ⏲ to confirm (necessary only for the first setting. Later the new

time will be saved automatically after 5 seconds).

The display shows **min** and the set hour. "**00**" flashes.

3. Press + or — to set the current minutes.
4. Press ⏲ to confirm (necessary only for the first setting. Later the new time will be saved automatically after 5 seconds) .

The Temperature / Time display shows the new time.

Changing the time of day

You can change the time of day only if the oven is off.
Press ⏲ . The set time and symbol 🕘 flash in the display. To set a new time, use the procedure "Setting the time".

5. DAILY USE

WARNING!
Refer to the Safety chapters.

To use the appliance, press the control knob. The control knob comes out.

5.1 Activating and deactivating the appliance

1. Turn the knob for the oven functions to select an oven function.
2. Turn the knob for the temperature + / — to set a temperature.
3. To deactivate the appliance, turn the knob for the oven functions to the off position **("0")** .

Knob symbol, indicator or lamp (depends on the model - refer to the product description):

- The indicator comes on when the oven heats up.
- The lamp comes on when the appliance operates.
- The symbol shows whether the knob controls one of the cooking zones, the oven functions or the temperature.

5.2 Oven Functions

Oven function		Application
°C»	Fast Heat Up	To decrease the heat-up time.
	True Fan Cooking	To bake maximum on 3 shelf positions at the same time and to dry food. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Pizza Setting	To bake food on 1 shelf position for a more intensive browning and a crispy bottom. Set the temperature 20 - 40 °C lower than for Conventional Cooking.
	Conventional Cooking	To bake and roast on 1 shelf position.
	Bottom Heat	To bake cakes with crispy or crusty bottoms and to preserve food.

Oven function		Application
	Defrosting	To defrost frozen food.
	Grilling	To grill flat food and to toast.
	Fast Grilling	To grill flat food in large quantities and to toast.
	Turbo Grilling	To roast larger joints of meat or poultry on 1 shelf position. Also to gratinate and to brown.

5.3 Fast heat up function

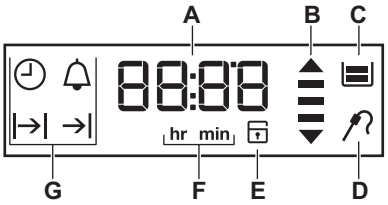
The fast heat up function decreases the heat up time.

1. Set the fast heat up function. Refer to the Oven functions table.
2. Turn the knob for the temperature + / — to set the temperature.
3. An acoustic signal sounds when the appliance is at the set temperature.

The fast heat up function does not deactivate after the acoustic signal. You must deactivate the function manually.

4. Set an oven function.

5.4 Display



A) Timer
B) Heat-up and residual heat indicator
C) Water drawer (selected models only)
D) Core temperature sensor (selected models only)
E) Door lock (selected models only)
F) Hours / minutes
G) Clock functions

5.5 Buttons

Button	Function	Description
	CLOCK	To set a clock function.
—, +	MINUS, PLUS	To set the time.
	MINUTE MINDER	To set the MINUTE MINDER. Hold the button for more than 3 seconds to activate or deactivate the oven lamp.
°C	TEMPERATURE	To check the oven temperature or the temperature of the Core Temperature Sensor (if applicable). Use only while an oven function is in operation.

5.6 Heat-up / Residual heat indicator

If you activate an oven function, the bars in the display come on one by one.

The bars show that the oven temperature increases or decreases.

6. CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	MINUTE MINDER	To set a countdown time. This function has no effect on the operation of the oven. You can set the MINUTE MINDER at any time, also when the appliance is off.
	TIME OF DAY	To set, change or check the time of day. Refer to "Setting the time".
|→|	DURATION	To set how long the appliance must operate. First set an oven function before you set this function.
→|	END	To set when the appliance must be deactivated. First set an oven function before you set this function. You can use Duration and End at the same time (Time Delay) to set the time when the appliance must be activated and then deactivated.

Press again and again to change the clock function.

Press to confirm the settings of the clock functions, or wait 5 seconds for the setting to be confirmed automatically.

6.1 Setting the DURATION or END

1. Press again and again until the display shows \|→\| or →\|.
   \|→\| or →\| flashes in the display.
2. Press + or — to the set minutes.
3. Press to confirm.
4. Press + or — to set the hour.
5. Press to confirm. An acoustic signal sounds for 2 minutes after the time ends. \|→\| or →\| symbol and time setting flash in the display. The oven stops.
6. Press any button or open the oven door to stop the acoustic signal.

If you press when you set the hours for DURATION \|→\|, the appliance goes to setting of the END →\| function.

6.2 Setting the MINUTE MINDER

1. Press .
   and "**00**" flash in the display.
2. Press + or — to set the MINUTE MINDER. At first, the time is calculated in minutes and seconds. When the time you set is longer than 60 minutes, the symbol **hr** comes on in the display. The appliance now calculates the time in hours and minutes.
3. The MINUTE MINDER starts automatically after five seconds.

After 90% of the set time, an acoustic signal sounds. Press a button to stop the signal.

4. When the set time ends, an acoustic signal sounds for two minutes.

"**00:00**" and flash in the display. Press a button to stop the signal.

If you set the MINUTE MINDER when the DURATION or END function operates, the symbol comes on in the display.

6.3 Count Up Timer

Use the Count Up Timer to monitor how long the oven operates. It is on immediately when the oven starts to heat.

To reset the Count Up Timer, press and hold — and + .

You cannot use the Count Up Timer when Duration or End function operates.

7. USING THE ACCESSORIES

WARNING!
Refer to the Safety chapters.

7.1 Core temperature sensor

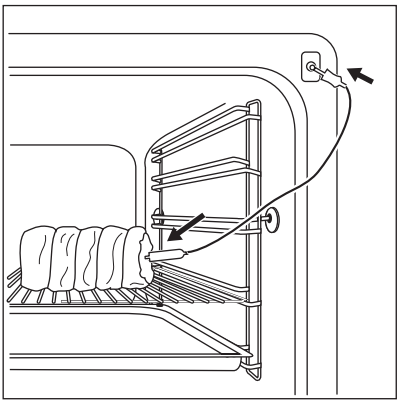
The core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

There are two temperatures to be set:

- The oven temperature. Refer to the table for roasting.
- The core temperature. Refer to the table for the core temperature sensor.

Only use the core temperature sensor supplied with the appliance, or genuine replacement parts.

1. Set the oven function and the oven temperature.
2. Put the point of the core temperature sensor (with the symbol on the handle) into the centre of the meat.



3. Put the plug of the core temperature sensor into the socket on the front of the appliance. The display shows the symbol of the core temperature sensor and the default core temperature. When you use the core temperature sensor for the first time, the default core temperature is 60 °C.
4. While flashes, you can use the knob for the temperature to change the default core temperature.
5. Press to save the new core temperature, or wait 10 seconds for the setting to be saved automatically. The new default core temperature is displayed during the next use of the core temperature sensor.
6. Make sure that the core temperature sensor stays in the meat and in the socket during the cooking.

7. When the meat is at the set core temperature, the symbol for the core temperature and the core temperature sensor flash. An acoustic signal sounds for two minutes. Press a button to stop the signal.
8. Remove the plug of the core temperature sensor from the socket . Remove the meat from the appliance.
9. Deactivate the appliance.

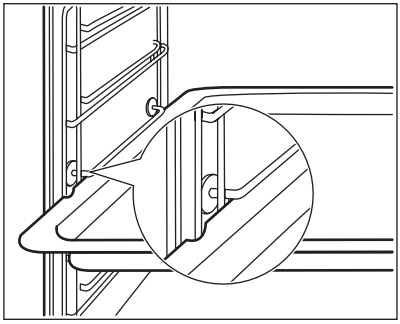
Every time you put the core temperature sensor in the socket, you need to set the duration and end time again.

When the appliance calculates the provisional duration time for the first time, the symbol - flashes in the display. When the calculation ends, the display shows the duration of the cooking. Calculations run in the background during the cooking and the duration value in the display is updated if necessary.

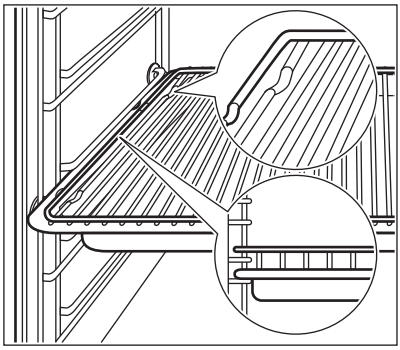
You can change the core temperature at any time during the cooking:

1. Press the temperature button °C :
   – One time - the display shows the set core temperature which changes every 10 seconds to the current core temperature.
   – Two times - the display shows the current oven temperature which changes every 10 seconds to the set oven temperature.
   – Three times - the display shows the set oven temperature.
2. Use the knob for the temperature to change the temperature.

7.2 Inserting the oven accessories



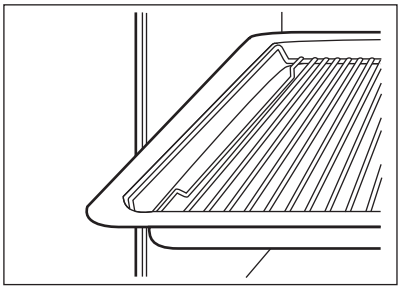
The deep pan and the wire shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



Installing the wire shelf and the deep pan together
Put the wire shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.

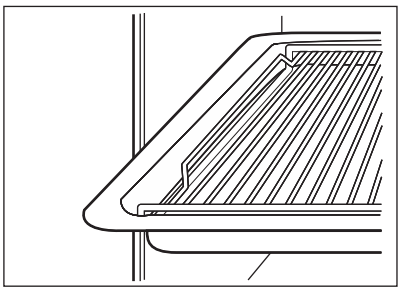
7.3 Trivet and Grill- / Roasting pan

WARNING!
Be careful when you remove the accessories from a hot appliance. There is a risk of burns.



You can use the trivet to roast larger pieces of meat or poultry on one shelf position:

- Put the trivet into the deep pan so that the supports of the wire shelf point up.
- Put the deep pan into the oven on the necessary shelf position.



You can use the trivet to grill flat dishes in large quantities and to toast:

- Put the trivet into the deep pan so that the supports of the wire shelf point down.
- Put the deep pan into the oven on the necessary shelf position.

8. ADDITIONAL FUNCTIONS

8.1 Child Lock

The Child Lock prevents an accidental operation of the appliance.

Activating and deactivating the Child Lock function:

1. Do not set an oven function.

2. Press and hold ⏻ and + at the same time for 2 seconds.
3. An acoustic signal sounds. SAFE comes on / goes out on the display (when you activate or deactivate the Child Lock).

8.2 Residual heat indicator

The display shows the residual heat indicator ≋ when the appliance is off and the temperature in the oven is more than 40 °C. Use the temperature knob to see the oven temperature.

8.3 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

8.4 Automatic switch-off

For safety reasons the appliance deactivates after some time:

- If an oven function operates.
- If you do not change the oven temperature.

Oven temperature	Switch-off time
30 - 115 °C	12.5 h
120 - 195 °C	8.5 h
200 - 245 °C	5.5 h
250 - maximum °C	3.0 h

After an automatic switch-off, press a button to activate the appliance again.

⚠ The Automatic switch-off works with all oven functions except Duration, End, Time Delay and the Core Temperature Sensor.

9. HELPFUL HINTS AND TIPS

9.1 Inner side of the door

In some models, on the inner side of the door you can find:

- The numbers of the shelf positions.
- Information about the heating functions, recommended shelf positions and temperatures for typical dishes.

ℹ The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

9.2 Baking

General instructions

- Your new oven can bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf positions to the values in the tables.
- With longer baking times, you can deactivate the oven approximately 10 minutes before the end of the baking time and then use the residual heat.

When you cook frozen food, the trays in the oven can twist during baking. When the trays become cold again, the distortions are gone.

How to use the Baking Tables

- The manufacturer recommends that you use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- You can extend baking times by 10 – 15 minutes if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

9.3 Tips on baking

Baking results	Possible cause	Remedy
The bottom of the cake is not browned sufficiently.	The shelf position is incorrect.	Put the cake on a lower shelf.
The cake sinks and becomes soggy, lumpy or streaky.	The oven temperature is too high.	The next time you bake, set a slightly lower oven temperature.
The cake sinks and becomes soggy, lumpy or streaky.	The baking time is too short.	Set a longer baking time. **You cannot decrease baking times by setting higher temperatures.**
The cake sinks and becomes soggy, lumpy or streaky.	There is too much liquid in the mixture.	Use less liquid. Be careful with mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake, set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake, set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake, set a slightly higher oven temperature.

9.4 Baking on one level:

Baking in tins

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Ring cake / Brioche	True Fan Cooking	1	150 - 160	50 - 70
Madeira cake / Fruit cakes	True Fan Cooking	1	140 - 160	70 - 90
Fatless sponge cake / Fatless sponge cake	True Fan Cooking	2	140 - 150	35 - 50
Fatless sponge cake / Fatless sponge cake	Conventional Cooking	2	160	35 - 50
Flan base - short pastry	True Fan Cooking	2	170 - 180 1)	10 - 25
Flan base - sponge mixture	True Fan Cooking	2	150 - 170	20 - 25
Apple pie / Apple pie (2 tins Ø20 cm, diagonally offset)	True Fan Cooking	2	160	60 - 90
Apple pie / Apple pie (2 tins Ø20 cm, diagonally offset)	Conventional Cooking	1	180	70 - 90
Cheesecake	Conventional Cooking	1	170 - 190	60 - 90

1) Preheat the oven.

Cakes / pastries / breads on baking trays

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Plaited bread / Bread crown	Conventional Cooking	3	170 - 190	30 - 40
Christmas stollen	Conventional Cooking	2	160 - 180 1)	50 - 70

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Bread (rye bread): **1.** First part of baking procedure. **2.** Second part of baking procedure.	Conventional Cooking	1	**1.** 230 **1)** **2.** 160 - 180	**1.** 20 **2.** 30 - 60
Cream puffs / Eclairs	Conventional Cooking	3	190 - 210 **1)**	20 - 35
Swiss roll	Conventional Cooking	3	180 - 200 **1)**	10 - 20
Cake with crumble topping (dry)	True Fan Cooking	3	150 - 160	20 - 40
Buttered almond cake / Sugar cakes	Conventional Cooking	3	190 - 210 **1)**	20 - 30
Fruit flans (made with yeast dough / sponge mixture) **2)**	True Fan Cooking	3	150	35 - 55
Fruit flans (made with yeast dough / sponge mixture) **2)**	Conventional Cooking	3	170	35 - 55
Fruit flans made with short pastry	True Fan Cooking	3	160 - 170	40 - 80
Yeast cakes with delicate toppings (e.g. quark, cream, custard)	Conventional Cooking	3	160 - 180 **1)**	40 - 80

1) Preheat the oven.

2) Use deep pan.

Biscuits

Type of baking	Oven function	Shelf position	Temperature (°C)	Time (min)
Short pastry biscuits	True Fan Cooking	3	150 - 160	10 - 20
Short bread / Short bread / Pastry stripes	True Fan Cooking	3	140	20 - 35
Short bread / Short bread / Pastry stripes	Conventional Cooking	3	160 1)	20 - 30
Biscuits made with sponge mixture	True Fan Cooking	3	150 - 160	15 - 20
Pastries made with egg white / Meringues	True Fan Cooking	3	80 - 100	120 - 150
Macaroons	True Fan Cooking	3	100 - 120	30 - 50
Biscuits made with yeast dough	True Fan Cooking	3	150 - 160	20 - 40
Puff pastries	True Fan Cooking	3	170 - 180 1)	20 - 30
Rolls	True Fan Cooking	3	160 1)	10 - 25
Rolls	Conventional Cooking	3	190 - 210 1)	10 - 25
Small cakes / Small cakes (20 per tray)	True Fan Cooking	3	150 1)	20 - 35
Small cakes / Small cakes (20 per tray)	Conventional Cooking	3	170 1)	20 - 30

1) Preheat the oven.

Bakes and gratins

Dish	Oven function	Shelf position	Temperature (°C)	Time (min)
Pasta bake	Conventional Cooking	1	180 - 200	45 - 60
Lasagne	Conventional Cooking	1	180 - 200	25 - 40

Dish	Oven function	Shelf position	Temperature (°C)	Time (min)
Vegetables au gratin[1)]	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Baguettes topped with melted cheese	Turbo Grilling or True Fan Cooking	1	160 - 170	15 - 30
Sweet bakes	Conventional Cooking	1	180 - 200	40 - 60
Fish bakes	Conventional Cooking	1	180 - 200	30 - 60
Stuffed vegetables	Turbo Grilling or True Fan Cooking	1	160 - 170	30 - 60

1) Preheat the oven.

9.5 Multileveled Baking

Cakes / pastries / breads on baking trays

Type of baking	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf positions	3 shelf positions		
Cream puffs / Eclairs	1 / 4	-	160 - 180 [1)]	25 - 45
Dry streusel cake	1 / 4	-	150 - 160	30 - 45

1) Preheat the oven.

Biscuits / small cakes / small cakes / pastries / rolls

Type of baking	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf positions	3 shelf positions		
Short pastry biscuits	1 / 4	1 / 3 / 5	150 - 160	20 - 40
Short bread / Short bread / Pastry Stripes	1 / 4	1 / 3 / 5	140	25 - 50
Biscuits made with sponge mixture	1 / 4	-	160 - 170	25 - 40

Type of baking	True Fan Cooking		Temperature (°C)	Time (min)
	Shelf position			
	2 shelf positions	3 shelf positions		
Biscuits made with egg white / Meringues	1 / 4	-	80 - 100	130 - 170
Macaroons	1 / 4	-	100 - 120	40 - 80
Biscuits made with yeast dough	1 / 4	-	160 - 170	30 - 60
Puff pastries	1 / 4	-	170 - 180 1)	30 - 50
Rolls	1 / 4	-	180	30 - 55
Small cakes / Small cakes (20 per tray)	1 / 4	-	150 1)	25 - 40

1) Preheat the oven.

9.6 Pizza Setting

Type of baking	Shelf position	Temperature °C	Time (min.)
Pizza (thin crust)	2	200 - 230 1)2)	15 - 20
Pizza (with many toppings)	2	180 - 200	20 - 30
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	2	230 - 250 1)	10 - 20
Puff pastry flan	2	160 - 180 1)	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	2	230 - 250 1)	12 - 20
Piroggen (Russian version of calzone)	2	180 - 200 1)	15 - 25

1) Preheat the oven.

2) Use a deep pan.

9.7 Roasting

- Use heat-resistant ovenware to roast (refer to the instructions of the manufacturer).
- You can roast large roasting joints directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in the roasting tin with the lid. This keeps the meat more succulent.
- All types of meat that can be browned or have crackling can be roasted in the roasting tin without the lid.
- We recommend that you cook meat and fish weighing 1 kg and above in the oven.
- To prevent the meat juices or fat from burning onto the pan, put some liquid into the deep pan.
- If necessary, turn the roast (after 1 / 2 - 2 / 3 of the cooking time).
- Baste large roasts and poultry with their juices several times during roasting. This gives better roasting results.
- You can deactivate the appliance approximately 10 minutes before the end of the roasting time, and use the residual heat.

9.8 Roasting with Turbo Grilling

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Pot roast	1 - 1.5 kg	Conventional Cooking	1	230	120 - 150
Roast beef or fillet: rare	per cm of thickness	Turbo Grilling	1	190 - 200 **1)**	5 - 6
Roast beef or fillet: medium	per cm of thickness	Turbo Grilling	1	180 - 190 **1)**	6 - 8
Roast beef or fillet: well done	per cm of thickness	Turbo Grilling	1	170 - 180 **1)**	8 - 10

1) Preheat the oven.

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Shoulder / Neck / Ham joint	1 - 1.5 kg	Turbo Grilling	1	160 - 180	90 - 120
Chop / Spare rib	1 - 1.5 kg	Turbo Grilling	1	170 - 180	60 - 90
Meatloaf	750 g - 1 kg	Turbo Grilling	1	160 - 170	50 - 60
Pork knuckle (precooked)	750 g - 1 kg	Turbo Grilling	1	150 - 170	90 - 120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Roast veal	1 kg	Turbo Grilling	1	160 - 180	90 - 120
Knuckle of veal	1.5 - 2 kg	Turbo Grilling	1	160 - 180	120 - 150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Leg of lamb / Roast lamb	1 - 1.5 kg	Turbo Grilling	1	150 - 170	100 - 120
Saddle of lamb	1 - 1.5 kg	Turbo Grilling	1	160 - 180	40 - 60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Saddle / Leg of hare	up to 1 kg	Conventional Cooking	1	230 1)	30 - 40
Saddle of venison	1.5 - 2 kg	Conventional Cooking	1	210 - 220	35 - 40
Haunch of venison	1.5 - 2 kg	Conventional Cooking	1	180 - 200	60 - 90

1) Preheat the oven.

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Poultry portions	200 - 250 g each	Turbo Grilling	1	200 - 220	30 - 50
Half chicken	400 - 500 g each	Turbo Grilling	1	190 - 210	35 - 50
Chicken, poulard	1 - 1.5 kg	Turbo Grilling	1	190 - 210	50 - 70
Duck	1.5 - 2 kg	Turbo Grilling	1	180 - 200	80 - 100
Goose	3.5 - 5 kg	Turbo Grilling	1	160 - 180	120 - 180

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Turkey	2.5 - 3.5 kg	Turbo Grilling	1	160 - 180	120 - 150
Turkey	4 - 6 kg	Turbo Grilling	1	140 - 160	150 - 240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time (min.)
Whole fish	1 - 1.5 kg	Conventional Cooking	1	210 - 220	40 - 60

9.9 Grilling

Always grill with the maximum temperature setting.
Set the shelf into the shelf position as recommended in the grilling table.
Always set the pan to collect the fat into the first shelf position.

Grill only flat pieces of meat or fish.
Always preheat the empty oven with the grill functions for 5 minutes.

CAUTION!
Always grill with the oven door closed.

Grilling

Food to be grilled	Shelf position	Temperature	Time (min.)	
			1st side	2nd side
Roast beef	2	210 - 230	30 - 40	30 - 40
Filet of beef	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 25
Whole Fish, 500 - 1000 g	3 / 4	210 - 230	15 - 30	15 - 30

Fast Grilling

Food to be grilled	Shelf position	Time (min.)	
		1st side	2nd side
Burgers / Burgers	4	8 - 10	6 - 8
Pork fillet	4	10 - 12	6 - 10
Sausages	4	10 - 12	6 - 8
Fillet / Veal steaks	4	7 - 10	6 - 8
Toast / Toast [1)]	5	1 - 3	1 - 3
Toast with topping	4	6 - 8	-

1) Preheat the oven.

9.10 Convenience food

True Fan Cooking

Convenience food	Shelf position	Temperature (°C)	Time (min.)
Pizza, frozen	2	200 - 220	15 - 25
Pizza American, frozen	2	190 - 210	20 - 25
Pizza, chilled	2	210 - 230	13 - 25
Pizza Snacks, frozen	2	180 - 200	15 - 30
French Fries, thin	3	200 - 220	20 - 30
French Fries, thick	3	200 - 220	25 - 35
Wedges / Croquettes	3	220 - 230	20 - 35
Hash Browns	3	210 - 230	20 - 30
Lasagne / Cannelloni, fresh	2	170 - 190	35 - 45
Lasagne / Cannelloni, frozen	2	160 - 180	40 - 60
Oven baked cheese	3	170 - 190	20 - 30
Chicken Wings	2	190 - 210	20 - 30

Frozen Ready Meals

Food to be cooked	Oven functions	Shelf position	Temperature (°C)	Time (min.)
Frozen pizza	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
French fries[1] (300 - 600 g)	Conventional Cooking or Turbo Grilling	3	200 - 220	as per manufacturer's instructions
Baguettes	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans	Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Turn the French fries 2 or 3 times during cooking

9.11 Defrosting

Remove the food packaging, and then put the food on a plate.

Do not cover it with a bowl or a plate, as this can extend the defrost time.
Use the first oven shelf position from the bottom.

Dish	Defrosting time (min.)	Further defrosting time (min.)	Comment
Chicken, 1000 g	100 - 140	20 - 30	Put the chicken on an upturned saucer placed on a large plate. Turn halfway through.
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through.
Meat, 500 g	90 - 120	20 - 30	Turn halfway through.
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places.
Gateau, 1400 g	60	60	-

9.12 Preserving - Bottom Heat

Things to note:

- Use only preserve jars of the same dimensions available on the market.
- Do not use jars with twist-off and bayonet type lids or metal tins.
- Use the first shelf from the bottom for this function.
- Put no more than six one-litre preserve jars on the baking tray.
- Fill the jars equally and close with a clamp.
- The jars cannot touch each other.
- Put approximately 1 / 2 litre of water into the baking tray to give sufficient moisture in the oven.
- When the liquid in the jars starts to simmer (after approximately 35 - 60 minutes with one-litre jars), stop the oven or decrease the temperature to 100 °C (see the table).

Soft fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Strawberries / Blueberries / Raspberries / Ripe gooseberries	160 - 170	35 - 45	-

Stone fruit

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Pears / Quinces / Plums	160 - 170	35 - 45	10 - 15

Vegetables

Preserve	Temperature in °C	Cooking time until simmering (min.)	Continue to cook at 100°C (min.)
Carrots [1)]	160 - 170	50 - 60	5 - 10
Cucumbers	160 - 170	50 - 60	-
Mixed pickles	160 - 170	50 - 60	5 - 10
Kohlrabi / Peas / Asparagus	160 - 170	50 - 60	15 - 20

1) Leave standing in the oven after it's deactivated.

9.13 Drying - True Fan Cooking

Use baking parchment as a cover for the oven shelves.

For best results, deactivate the appliance halfway through the operation. Open the appliance door and let the appliance cool down. After that, complete the drying process.

Vegetables

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Beans	3	1 / 4	60 - 70	6- 8
Peppers	3	1 / 4	60 - 70	5 - 6
Vegetables for sour	3	1 / 4	60 - 70	5 - 6
Mushrooms	3	1 / 4	50 - 60	6 - 8
Herbs	3	1 / 4	40 - 50	2 - 3

Fruit

Food to be dried	Shelf position		Temperature (°C)	Time (h)
	1 level	2 levels		
Plums	3	1 / 4	60 - 70	8 - 10
Apricots	3	1 / 4	60 - 70	8 - 10
Apple slices	3	1 / 4	60 - 70	6 - 8
Pears	3	1 / 4	60 - 70	6 - 9

9.14 Core temperature sensor table

Beef

Food	Food Core Temperature °C
Rib / Fillet steak: rare	45 - 50
Rib / Fillet steak: medium	60 - 65
Rib / Fillet steak: well done	70 - 75

Pork

Food	Food Core Temperature °C
Shoulder / Ham / Neck joint of pork	80 - 82
Chop (saddle) / Smoked pork loin	75 - 80
Meatloaf	75 - 80

Veal

Food	Food Core Temperature °C
Roast veal	75 - 80
Knuckle of veal	85 - 90

Mutton / lamb

Food	Food Core Temperature °C
Leg of mutton	80 - 85
Saddle of mutton	80 - 85
Roast lamb / Leg of lamb	70 - 75

Game

Food	Food Core Temperature °C
Saddle of hare	70 - 75
Leg of hare	70 - 75
Whole hare	70 - 75
Saddle of venison	70 - 75
Leg of venison	70 - 75

Fish

Food	Food Core Temperature °C
Salmon	65 - 70
Trouts	65 - 70

10. CARE AND CLEANING

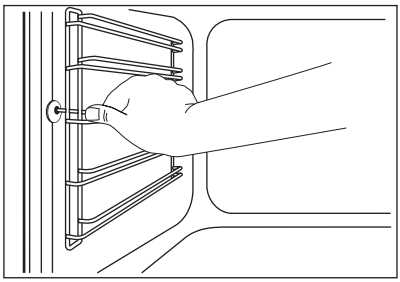
WARNING!
Refer to the Safety chapters.

Notes on cleaning:

- Clean the front of the appliance with a soft cloth with warm water and a cleaning agent.
- To clean metal surfaces, use a usual cleaning agent.
- Clean the appliance interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive agents, sharp-edged objects or a dishwasher. It can cause damage to the nonstick coating.

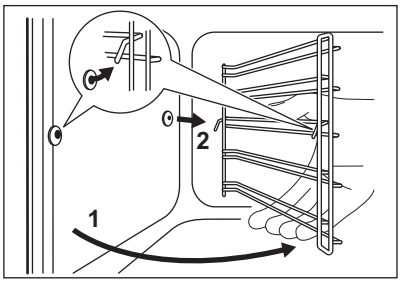
10.1 Shelf supports

Removing the shelf supports



You can remove the shelf supports to clean the side walls.

1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

Installing the shelf supports

Install the shelf supports in the opposite sequence.

Valid for telescopic runners:
The retaining pins on the telescopic runners must point to the front.

10.2 Lamp

WARNING!
There is a risk of electrical shock. The lamp and the lamp glass cover can be hot.

Before you change the lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

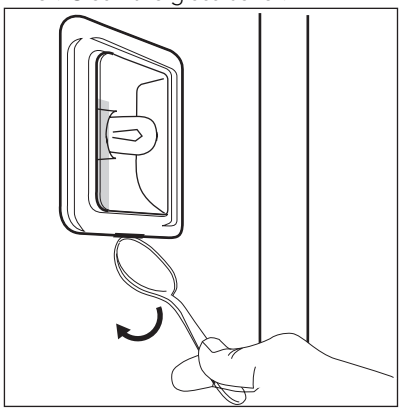
CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.
Always use the same lamp type.

Replacing the lamp at the cavity ceiling:

1. Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.

Replacing the lamp on the left side of the cavity.

1. Remove the left shelf support.
2. Use a narrow, blunt object (e.g. a teaspoon) to remove the glass cover. Clean the glass cover.



3. Replace the lamp with a suitable 300 °C heat-resistant lamp.
4. Install the glass cover.
5. Install the left shelf support.

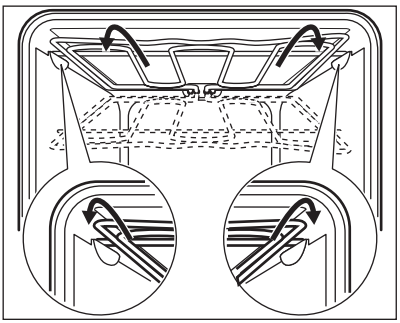
10.3 Oven ceiling

You can fold down the heating element on the oven ceiling to clean the oven ceiling easily.

WARNING!
Deactivate the appliance before you fold down the heating element. Make sure that the appliance is cold. There is a risk of burns.

Folding down the heating element

1. Remove the shelf supports.



2. Hold the heating element with two hands at the front.
3. Pull it forwards against the spring pressure and out along the supports on the two sides.
4. The heating element folds down.

   You can clean the oven ceiling.

Installing the heating element

1. Install the heating element in the opposite sequence.

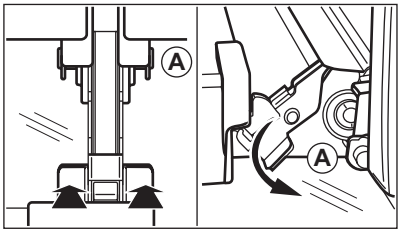
   Install the heating element correctly above the supports on the inner walls of the appliance.
2. Install the shelf supports.

10.4 Cleaning the oven door

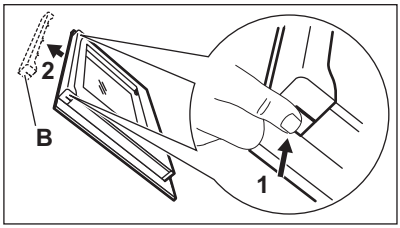
Removing the door and the glass panels

You can remove the oven door and the internal glass panels to clean it. The number of glass panels is different for different models.

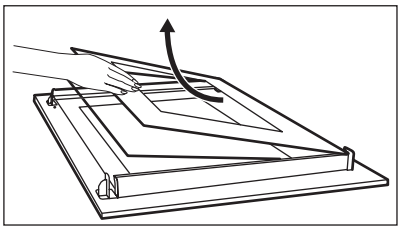
WARNING!
Be careful when you remove the door from the appliance. The door is heavy.



1. Open the door fully.
2. Fully press the clamping levers (A) on the two door hinges.
3. Close the oven door to the first opening position (approximately 70° angle).
4. Hold the door with one hand on each side and pull it away from the appliance at an up angle.
5. Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.



6. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
7. Pull the door trim to the front to remove it.



8. Hold the door glass panels on their top edge one by one and pull them up out of the guide.
9. Clean the glass panel with water and soap. Dry the glass panel carefully.

Installing the door and the glass panels

When the cleaning is completed, install the glass panels and the oven door. Do the above steps in the opposite sequence. Install the smaller panel first, then the larger.

11. WHAT TO DO IF...

WARNING!
Refer to the Safety chapters.

Problem	Possible cause	Remedy
The appliance does not heat up.	The appliance is deactivated.	Activate the appliance.
The appliance does not heat up.	The clock is not set.	Set the clock. Refer to "Setting the time".
The appliance does not heat up.	The necessary settings are not set.	Make sure that the settings are correct.
The appliance does not heat up.	The automatic cut-out is activated.	Refer to "Automatic switch-off".
The appliance does not heat up.	The fuse is released.	Make sure that the fuse is the cause of the malfunction. If the fuse releases again and again, contact a qualified electrician.
The lamp does not operate.	The lamp is defective.	Replace the lamp.
The display shows "C2".	You want to start the defrost function, but you did not remove the core temperature sensor plug from the socket.	Remove the core temperature sensor plug from the socket.
The display shows an error code that is not on this list.	There is an electrical fault.	• Deactivate the appliance with the house fuse or the safety switch in the fuse box and activate it again. • If the display shows the error code again, contact the Customer Care Department.

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the appliance cavity.

We recommend that you write the data here:

Model (MOD.) .....

Product number (PNC) .....

Serial number (S.N.) .....

12. INSTALLATION

WARNING!
Refer to the Safety chapters.

The built-in unit must meet the stability requirements of DIN 68930.

The oven is designed to be connected to 230 - 240V ~ (50Hz) electricity supply. The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ - Earth terminal

CAUTION!
This oven must be earthed!

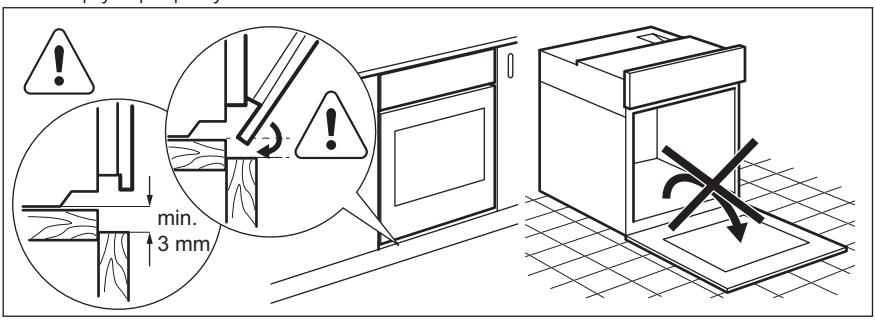
The cable used to connect the oven to the electrical supply must comply to the specifications given below.
For UK use only

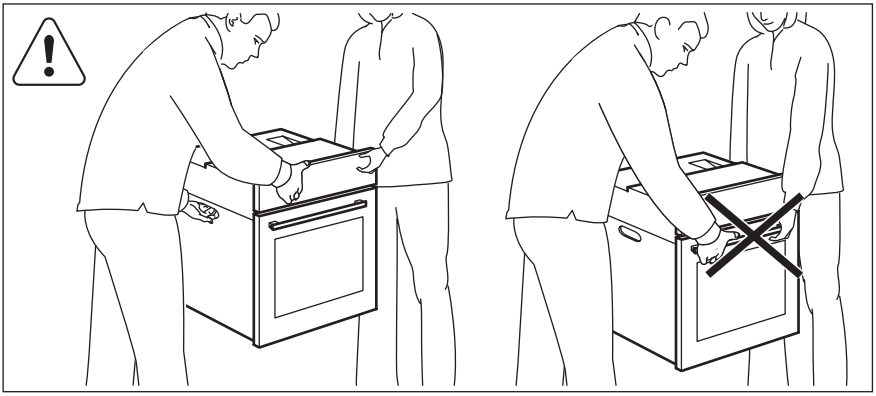
Connection via	Min. size Cable/ flex	Cable/flex type	Fuse
Cooker Control Circuit	2,5 mm²	PVC / PVC twin and earth	min: 15 A max: 20 A

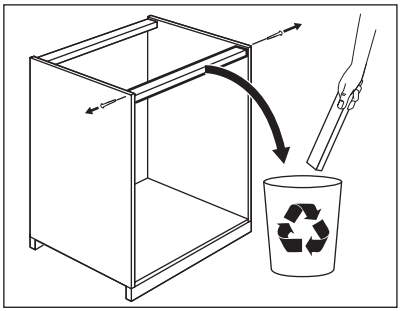
It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.
The switch must not break the yellow and green earth cable at any point.

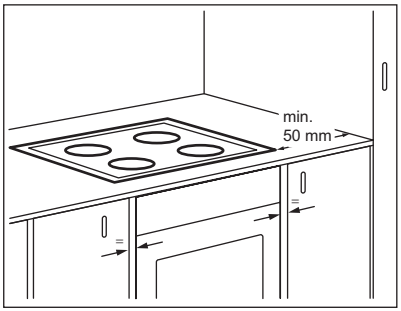
The manufacturer declines any responsibility should these safety measures not be carried out.

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature. Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.





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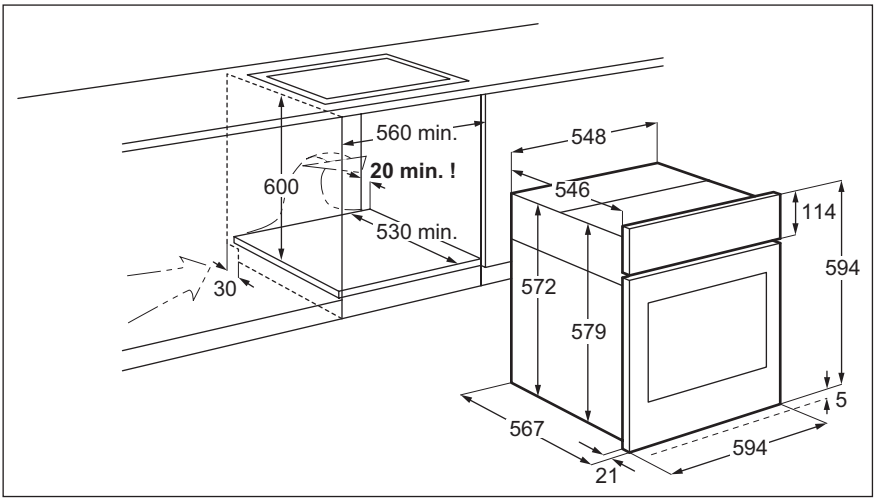
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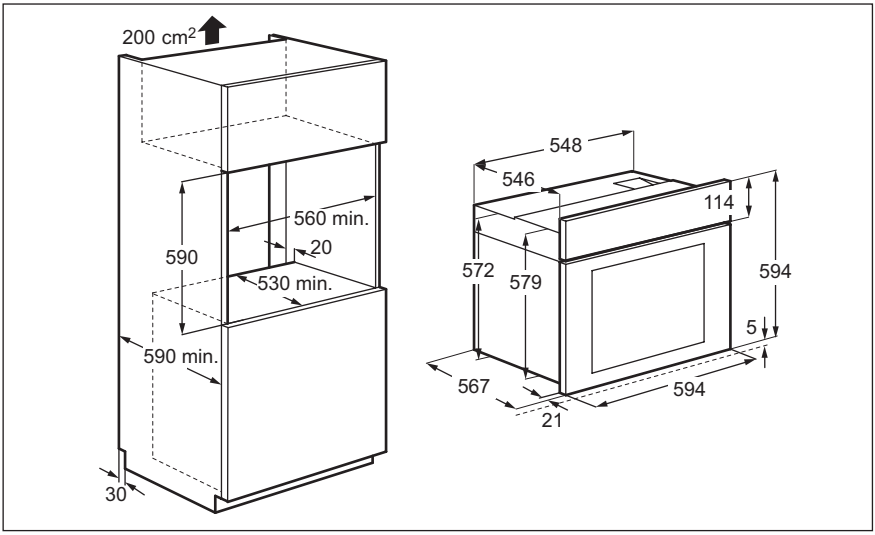
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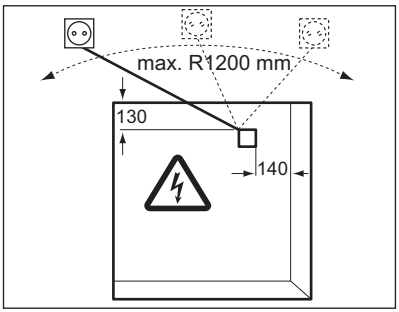
594
21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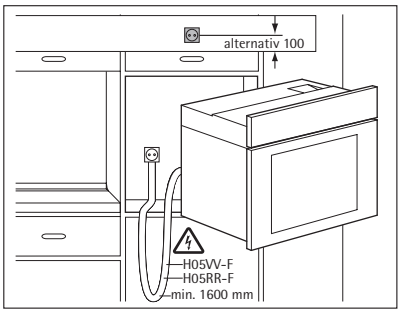
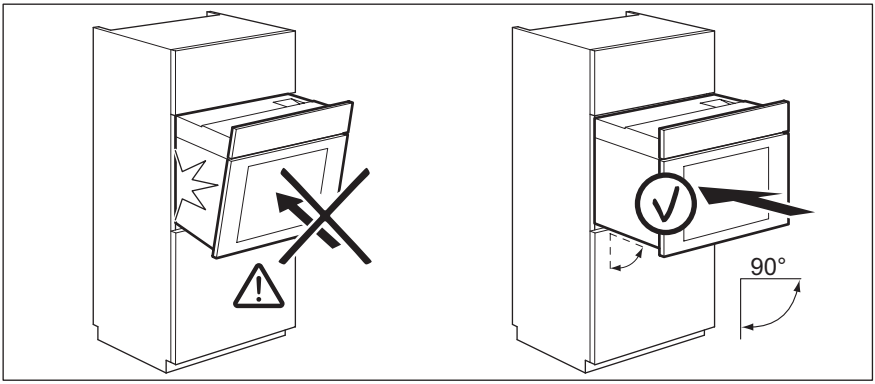
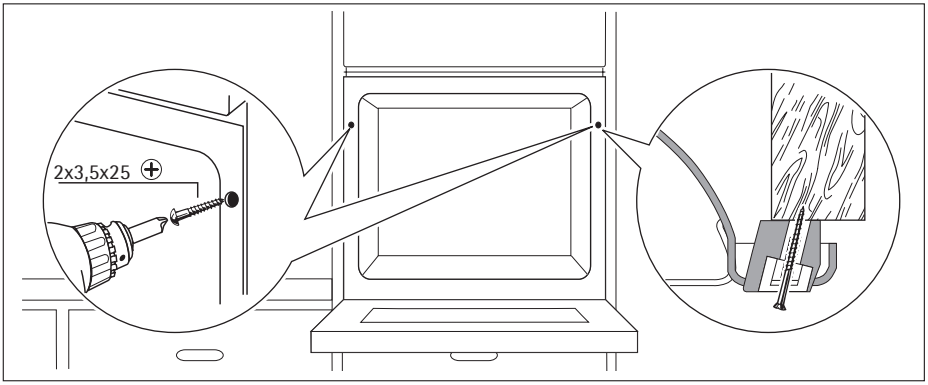
130
140


alternativ 100
H05VV-F
H05RR-F
min. 1600 mm


90°



13. GB IE GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE

13.1 Standard guarantee conditions:

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616**(Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.serviceforce.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if... / Troubleshooting". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance

(found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:

Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

14. EUROPEAN GUARANTEE

GB This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

15. WWW.ELECTROLUX.COM

Albania	+355 4 261 450	Rruga "Kavajës", ish-parku autobuzëve, Tiranë
Belgique/België/Belgien	+32 2 7162444	Raketstraat 40, 1130 Brussel/ Bruxelles
Česká Republika	+420 261 302 261	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Strevelinsvej 38-40, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 92 68 24 33 (0.34€/min)	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb
Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	Corso Lino Zanussi, 30 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	(06-1)467-3205 +361 252 1773	H-1142 Budapest XIV, Erzsébet Királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	0810 955030	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, 01–217 Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edifício Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos

Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	0848 848 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 110, 1000 Ljubljana
Slovensko	+421 2 32 14 13 34-5	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Galvaniho 17/B, 821 04 Bratislava
Suomi	030 600 5200 Lankapuhelinverkosta 0,0828€/puhelu+0,032€/min Matkapuhelinverkosta 0,192€/min	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	8-800-200-3589	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

16. ENVIRONMENT CONCERNS

Recycle the materials with the symbol ♺. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose appliances marked with the symbol with the household waste. Return the product to your local recycling facility or contact your municipal office.

www.aeg.com/shop

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perfekt in form und funktion